



WEBERSBURG

2015 Webersburg Red Blend

Tasting Notes

Vintage: 2015

Origin: Slopes of the Helderberg Mountain in Stellenbosch

Varieties: Cabernet Sauvignon 65%, Merlot 20%, Petit Verdot 15%

Soil type: Decomposed Granite

Yield: 8 tons/ha

Harvest stats: Grapes harvested between 24.5 °B to 25, 0 °B by hand

Vinification: Handpicked into lug boxes followed by berry sorting preceded by destemming and gentle crushing directly into open top fermenters and underwent a series of gentle punch downs

Maturation: A selection of French oak barrels were chosen for their complexity, aromatics, texture and fruit compatibility. This wine spent 22 months in 300 litre oak barrels of which 70% was new.

Analysis: Alcohol percent: 14.00% Residual sugar: 2.7g/liter; Total acid: 5, 7 /liter; pH 3.59

Tasting note: It is beautifully well structured wine with integrated velvety tannins, balanced acidity and layers of dark berry fruits with earthy forest floor notes and with hints of cigar box, subtle oak and vanilla notes.

Production: Only 30 barrels produced - 1500 cases x 6

Vintage Summary: Small berries in the red cultivars resulted in intense colour with soft tannins and good tannins.